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Suggested List of National Food Safety Standards for Good Practice in Production and Operation

Report Categories:

National Plan

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Report Highlights:

On October 10, 2012, the Ministry of Healthy (now the National Health and Family Planning Commission, NHFPC) started reviewing existing standards on quality and safety of edible agricultural products, food hygiene, and food quality, as well as mandatory standards for food-related products. Expert teams reviewed standards in eight categories (food products, physical-chemical testing methods, micro-organism inspection and testing method, procedures and methods for toxicological assessment of food, special dietary foods, food additives, food related products, and good practice in production and operation).

NHFPC has completed review of standards, and below is the unofficial translation of the suggested list of national food safety standards for **Good Practice in Production and Operation**.

General Information:

Below is list of suggested national food safety standards for good practice in production and operation:

No.	Standard
1.	General Hygienic Regulations for Food Production
2.	Hygienic Regulations for Animal Slaughtering
3.	Hygienic Regulations for Poultry Slaughtering
4.	Hygienic Regulations for Meat Production
5.	Hygienic Regulations for Grain (Cereal)
6.	Hygienic Regulations for Production of Vegetable Oil for Food Use
7.	Hygienic Regulations for the Production of Alcohol, Distilled Spirits and Their Integrated Alcoholic Beverages
8.	Hygienic Regulations for the Production of Fermented Alcoholic Beverages and Their Integrated Alcoholic Beverages
9.	Hygienic Regulations for the Production of Beer
10.	Hygienic Regulations for the Production of Beverages
11.	Hygienic Regulations for the Production of Packaged Drinking Water
12.	Hygienic Regulations for the Production of Canned Food
13.	Hygienic Regulations for the Production of Soy Sauce
14.	Hygienic Regulations for the Production of Vinegar
15.	Good Manufacturing Practice for Production of Dairy Products
16.	Good Manufacturing Practice for Production of Health Food
17.	Good Manufacturing Practice for Production of Powdered Formula for Infants and Young Children
18.	Good Manufacturing Practice for Production of Puffed Food
19.	Good Manufacturing Practice for Production of Preserved Fruits

No.	Standard
20.	Hygiene Regulations for the Process of Food Trading*
21.	Hygiene Regulations for the Process of Food Circulation*
22.	Hygienic Regulations for the Production of Food Additives *
23.	Hygienic Regulations for the Production of Food Containers and Packaging Materials*
24.	Hygienic Regulations for the Storage and Transportation of Gain*
25.	Hygienic Regulations for the Production of Starch Products *
26.	Hygienic Regulations for the Production of Aquatic Products*
27.	Hygienic Regulations for the Production of Egg Products *
28.	Hygienic Regulations for the Production of Fermented Bean Products *
29.	Hygienic Regulations for the Production of Non-fermented Bean Products*
30.	Hygienic Regulations for the Production of Candy and Chocolate*
31.	Hygienic Regulations for the Production of Starch Sugar*
32.	Hygienic Regulations for the Production of Pastry and Bread*
33.	Hygienic Regulations for the Production of Biscuits*
34.	Hygienic Regulations for the Production of Jellies*
35.	Hygienic Regulations for the Production of Bee Products*
36.	Hygienic Regulations for the Production of Irradiated Food *
37.	Hygienic Regulations for the Production of Quick-Frozen Foods*
38.	Hygienic Regulations for the Production of Edible Fungi Products
39.	Hygienic Regulations for the Production of Culture Used in Foods*
40.	Hygienic Regulations for the Production of In-Flight Food *

No.	Standard
41.	Hygienic Regulations for the Production of Tea Products *
42.	Hygienic Regulations for the Thermal Processed Spicery*
43.	Good Manufacturing Practice for Production of Formulas For Special Medical Purposes *
44.	Guiding Principles for Control of Specific Contaminants in Food *

*Standards suggested to be developed.

Full text of the NHFPC notice concerning good practice in production and operation standard can be found at: <http://www.moh.gov.cn/zhuzhan/zqyj/201309/81fd7d5c97b941c18c8b3827db9649e1.shtml>